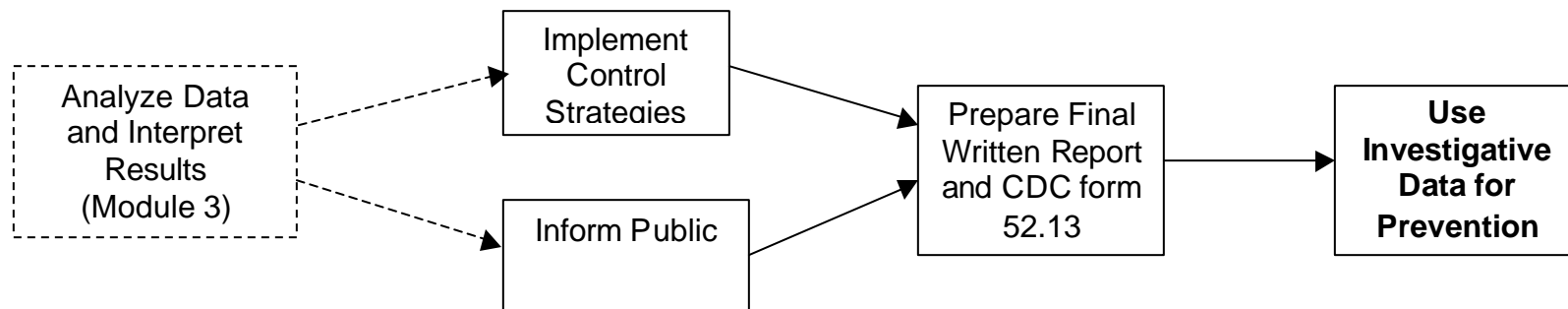


## MODULE 4: OUTBREAK CONCLUDING ACTIONS



## **I. Task List**

### **A. Implement Control Strategies**

- ☐ Initiate or finalize control strategies to prevent additional cases of foodborne illness.
- ☐ Identify method(s) of assessing compliance with control measures.
- ☐ Coordinate actions with state and federal agencies when multiple jurisdictions are involved.

### **B. Inform Public**

- ☐ Determine if there is an ongoing public health threat.
- ☐ Alert the public to both the potential hazard and methods of reducing risks.
- ☐ Keep records for future reference.

### **C. Write Final Report & Submit CDC 52.13**

- ☐ Prepare final written report.
- ☐ Complete CDC form 52.13
- ☐ Submit to MDA.

### **D. Use Investigative Data for Prevention**

- ☐ Hold investigation team meeting to review investigation and findings.
- ☐ Identify risk factors that caused or contributed to the outbreak.
- ☐ Determine the extent of high-risk practices.
- ☐ Develop a plan to reduce risk factors.
- ☐ Communicate findings to those who can put them into practice.

## II. Task List Related Information

### A. Implement Control Strategies

- ❑ Initiate or finalize control strategies to prevent additional cases of foodborne illness.
  - If outbreak involves a licensed food establishment, follow procedures, protocols and state laws with regard to license limitation, revocation, or establishment closure.
  - Assure constitutional right to due process (see Act 92, P.A. 2000, Sec. 5113 Michigan Food Law)
    - Follow Administrative Procedures Act, (Act 306, P.A. 1969)
  - Take actions appropriate for risks.
    - Likelihood of contamination
    - Severity of disease
  - Examples of options:
    - Hold, seizure, or embargo contaminated or suspect products
    - Cease production of implicated product
    - Change preparation methods
    - License or menu limitation
    - Facility closure (requires support of prosecuting attorney)
    - Food Worker Exclusion / Restriction – see Appendix 6
    - Control of Hepatitis A – see Appendix 7
    - Tracebacks – see Appendix 8
    - Recalls – see Appendix 9
- ❑ Identify method(s) of assessing compliance with control measures.
  - Follow up with facility to make sure all control measures are practiced.

- ❑ Coordinate actions with state and federal agencies when multiple jurisdictions are involved.

## **B. Inform Public**

- ❑ Determine if there is an ongoing public health threat.
  - Factors to consider before communicating with the media
    - Magnitude of risk:
      - Severity of illness
      - Number of people exposed
      - Highly susceptible populations
      - Potential for ongoing exposure
      - The need for an informed public to help reduce illnesses in community
    - Certainty of information
    - Availability of practical measures to reduce risk.
      - Immunoglobulin for Hepatitis A
      - Cooking or other safe preparation practices
      - Effective medical treatment
    - Recommend developing written procedures for informing the public of foodborne health threats. Key issues are identified in Appendix 10: Communications.
- ❑ Alert the public to both the potential hazard and methods of reducing risks.
- ❑ Keep records for future reference. Considerations:
  - Freedom of Information Act (FOIA) requirements
  - Legal challenges to actions taken/not taken
  - Lessons learned

### C. Write Final Report & Submit CDC 52.13

- Prepare final written report.
  - A final report is not required when it can not be determined if an outbreak was foodborne. Complete a termination report - See Module 2 Termination Report.
  - Reports have multiple purposes:
    - Documentation for potential legal actions
    - Record of government actions during the investigation
    - Documentation for communicating planned actions and lessons learned.
  - MDCH and MDA are available for consultation.
  - Should not take more than four hours to complete. See Appendix 3 for completed example.

#### **Recommended Final Report format:**

1. Introduction and Background
2. Epidemiologic investigation
  - A. Methods
  - B. Results
3. Environmental investigation
  - A. Methods
  - B. Results
4. Laboratory investigation
  - A. Methods
  - B. Results
5. Discussion
6. Recommendations

- Evidence of Causation
  - Strength of association
    - Magnitude of Odds Ratio or Relative Risk
  - Consistency of data

- Internally (this investigation)
- Externally (with other investigations)
- Temporality (cause precedes effect)
- Biologic plausibility
- Dose-response relationship
  - Example: Consistent increase in attack rate as servings consumed increases.
- Coherence with known (published) information about the disease
- Experimental evidence
  - Example: lab study shows *Shigella* grows rapidly on chopped parsley at room temperature
- Multiple types of evidence may be available to document an association between illnesses and exposures.
  - Epidemiologic
    - Descriptive
      - ⇒ person
      - ⇒ place
      - ⇒ time
    - Statistical
- Environmental Evidence
  - Document and analyze factors leading to:
    - **C**ontamination
    - **S**urvival
    - **G**rowth
    - **D**estruction

- Record Findings
  - Accurate information on specified forms
  - Flow of foods – diagram
  - Kitchen/establishment diagram
  - Food sources:
    - Labels
    - Tags
    - Invoices
- Analyze Findings
  - Identify CSGD at each step
  - What did or did not happen
  - Interpret laboratory findings
  - Plot time/temperature curves
  - Diagram process – food flow
- Laboratory Evidence
  - Samples tested
  - Agents tested for
  - Results
    - report even if negative
  - Interpretation
- Discussion
  - Concise
  - Acknowledge study limitations

- Rationale for accepting or rejecting hypotheses
- Recommendations
  - Goal: Prevent reoccurrence
    - Specific to this outbreak and/or facility
    - Industry-wide implications
- Delete personal identifiers of affected individuals.
- Include the names of the LHD personnel or authorized personnel involved in the investigation.
- Final reports can be used to improve future investigations and prevent future outbreaks.
  - Well-conducted and documented investigations increase understanding of foodborne illnesses.
  - Reports will identify:
    - New trends
    - New regulations or policies
    - Training needs
    - Reinforce existing regulations.
- Complete CDC form 52.13.
  - For outbreaks definitely associated with food consumption (laboratory or epidemiological evidence).
  - See Appendix 3 for example.
  - Submit to MDA. The form is then forwarded to MDCH and CDC.
  - The CDC only includes in national statistics those outbreaks where a completed Form 52.13 was received.
  - Documentation should be as follows:



Type of Outbreak	Written Report	CDC Form 52.13
Foodborne Illness Outbreak	X	X
Likely	X	X
Unlikely	X	
Non Foodborne	X	

- ❑ Submit to MDA.

#### D. Use Investigative Data for Prevention

- ❑ Hold investigation team meeting to review investigation and findings.
  - Review contributions of various disciplines (epidemiology, environmental health, and laboratory groups). Discuss:
    - Strengths and weaknesses of the investigation
    - How to increase effective collaboration in the future
- ❑ Identify risk factors that caused or contributed to the outbreak.
  - The specific cause(s) of an outbreak is not always identified.
  - Identifying and correcting contributing factors to the outbreak is vital.
- ❑ Determine the extent of high-risk practices.
  - Ensure inspection staff are aware of and looking for factors known to be causing current outbreaks.
- ❑ Develop a plan to reduce risk factors.
  - Target the agent, source, and mode of transmission.
  - Take into consideration existing resources.
  - Top causes of disease in your jurisdiction may not be the same as neighboring ones.
  - Evaluate the following before ending the investigation:
    - Appropriateness and effectiveness of initial control measures



**Example 3: 1999 Food Code - based on national data**

Leading Risk Factors

- unsafe sources
- inadequate cooking
- improper holding
- contaminated equipment
- poor personal hygiene

Key Public Health Interventions

- demonstrating knowledge
- employee health controls
- controlling hands as a vehicle of contamination
- time and temperature controls
- consumer advisory